



GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: Under Graduate

Branch: Hotel Management & Catering Technology and Hospitality
and Tourism Administration

Course / Subject Code: BH04000041

Course / Subject Name: Food Safety and Hygiene

w. e. f. Academic Year:	2025-26
Semester:	4
Category of the Course:	Core Course

Prerequisite:	Basic knowledge of food handling, kitchen hygiene, and sanitation practices.
Rationale:	The course is designed to provide students with a thorough understanding of food safety, hygiene standards, and sanitation in the hospitality industry. It aims to equip students with knowledge of foodborne illnesses, contamination control, HACCP principles, and legal regulations to ensure food safety in various food establishments.

Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes
01	Understand the importance of food safety, hygiene, and sanitation in food service establishments.
02	Identify different types of food contamination, foodborne diseases, and preventive measures.
03	Apply HACCP (Hazard Analysis and Critical Control Points) principles in food production and service.
04	Analyze national and international food safety regulations and their impact on the hospitality industry.

Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial / Practical		
				ESE (E)	PA / CA (M)	PA/CA (I)	ESE (V)	
03	00	00	03	70	30	50	00	150



GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: Under Graduate

Branch: Hotel Management & Catering Technology and Hospitality
and Tourism Administration

Course / Subject Code: BH04000041

Course / Subject Name: Food Safety and Hygiene

Course Content:

Unit No.	Content	No. of Hours	% of Weightage
1.	Introduction to Food Safety & Hygiene: <ul style="list-style-type: none">• Definition and Importance of Food Safety & Hygiene• Common Food Hazards (Physical, Chemical, Biological)• Causes of Food borne Illnesses• Principles of Personal Hygiene in Food Handling	7	15
2.	Food Contamination & Spoilage <ul style="list-style-type: none">• Microbial Growth and Food Spoilage• Cross-contamination & Preventive Measures• Food Poisoning: Causes, Symptoms, and Prevention• Safe Food Handling Practices in Hospitality	7	15
3.	Food Safety Management Systems <ul style="list-style-type: none">• Introduction to HACCP & Its Importance• The Seven Principles of HACCP• Role of FSSAI (Food Safety and Standards Authority of India)• Good Manufacturing Practices (GMP) & Good Hygiene Practices (GHP)	8	20
4.	Sanitation & Pest Control <ul style="list-style-type: none">• Importance of Cleaning & Sanitation• Methods of Cleaning & Sanitizing Food Equipment• Waste Disposal and Waste Management in Food Establishments• Pest Control: Types, Prevention, and Management	7	15
5.	Food Safety Regulations & Industry Standards <ul style="list-style-type: none">• National & International Food Safety Laws (FSSAI, FDA, WHO, ISO 22000)• Food Labeling & Packaging Regulations• Role of Technology in Food Safety• Emerging Trends & Challenges in Food Safety	8	20
6	Food Allergens: <ul style="list-style-type: none">• Introduction to Food Allergies	8	15

GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: Under Graduate

Branch: Hotel Management & Catering Technology and Hospitality
and Tourism Administration

Course / Subject Code: BH04000041

Course / Subject Name: Food Safety and Hygiene

	<ul style="list-style-type: none">• Major Food Allergens• Allergen Detection and Labeling• Emergency Preparedness and Consumer Communication		
	Total	45	100

Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks					
R Level	U Level	A Level	N Level	E Level	C Level
20%	20%	15%	15%	15%	15%

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

References/Suggested Learning Resources:

(a) Books:

1. Food Hygiene and Sanitation – S. Roday
2. Food Safety and Standards – R. Jaganathan
3. Food Safety and Protection – V. Ramesh Bhat
4. Essentials of Food Safety and Sanitation – David McSwane

(b) Open source software and website:

1. <https://www.fssai.gov.in/>
2. <https://www.who.int/foodsafety/en/>
3. <https://www.foodsafety.gov/>
4. <https://www.fao.org/fao-who-codexalimentarius/en/>

* * * * *